













# Strand Theatre

SOUTH PARIS  
L. G. DUREPO, Res. Mgr.

## Program for Week of Oct. 8

Monday, Oct. 8, at 7 and 8:30  
DOROTHY DALTON "The Law of the Lawless"

This photoplay is from the Pictorial Review story of the same name. It is a tale of primitive people and elemental emotions with Dorothy Dalton as the beautiful gypsy.

Comedy—"His Jonah Day." AESOP'S FABLES  
Prices, 15c and 25c.

Tuesday, Oct. 9, at 7 and 8:30  
"LEGALLY DEAD"

Featuring Milton Sills and Claire Adams.  
If you were legally dead, but restored to life by science, would you be a person, a thing, a ghost, a memory, a citizen or what? See the answer at the Strand Tuesday.

Comedy—"Peg O' the Movies." International News.  
Prices 15c and 25c.

Wednesday, Oct. 10, at 8:45, 7 and 8:30  
THOMAS MEIGHAN "Homeward Bound"

Adapted from Peter B. Kyne's story, "The Light to Leeward." Scenes of shipwreck, battles with the elements, amazing rescues, provide thrill upon thrill.

Comedy—"Friday, the 13th." Topics of the Day.  
Matinee, 15c and 25c. Evenings, 15c and 25c.

Thursday, Oct. 11, at 7 and 8:30  
Mabel Normand "SUZANNA"

A fast moving comedy drama with the athletic Mabel Normand furnishing thrills and comedy galore. This is Mack Sennett's first super-feature production.

Comedy—"Green As Grass." Paths Review.  
Prices, 15c and 25c.

Friday, Oct. 12, at 8:45, 7 and 8:30  
ETHEL CLAYTON  
in Achmed Addallah's volcanic drama of the Orient

"The Remittance Woman"

Motorboats, jazz and jewels were Marie Campbell's only worries until a grinning fate flung her headlong into the most gigantic plot of intrigue that ever threatened the destinies of China, in this electrically swift photodrama of high life in society and underworld life in China. By all means see it!

Chapter 11 of "The Oregon Trail."  
International News. Evening 15c, 25c.

Saturday, Oct. 13, at 2, 6:45 and 8:15  
CHARLES (BUCK) JONES  
IN

"SECOND HAND LOVE"

Just another one of those productions which are making new friends for Buck Jones while pleasing his old ones.

Comedy—"Round 8 of Fighting Blood."  
Also Starland Review, a new featurette, showing the greatest stars in scenes from their every day life.

Matinee 10c and 25c. Evening 15c and 25c.

COMING NEXT WEEK  
Jack Holt in "A Gentleman of Leisure."  
Gladye Walton in "Swindler."

"The Broken Wing."  
Betty Compson in "The Woman With Four Faces."  
Wm. Farnum in "The Gun Fighter."  
Nazimova in "Salome."

COMING SOON.  
"Hollywood."  
"Merry-Go-Round."

## The Kodak Store

If it isn't an Eastman, it isn't a Kodak.

HEADQUARTERS FOR  
Eastman Kodaks  
and Supplies  
Hills Jewelry Store  
B. L. HUPPINS, Prop.  
Watchmaker and Jeweler  
Fine Watch and Jewelry Repairing a  
specialty  
Diamonds, Watches, Clocks,  
Jewelry Cut Glass, Etc.  
NORWAY, ME.  
Phone 120-2 Opera House Block

## Give Your Wife a Chance

MEN don't realize all the work a woman has to do. Take cleaning. With stoves in the house, it's never done. Ashes on the floor, soot on the walls, dust everywhere.

Put the stove in the cellar where it belongs. Install a Moncrief Pipeless Furnace. Besides dust and dirt, you'll get rid of a lot of work, save a lot of money, and get more and better heat.

There are ten good reasons why the Moncrief pipeless furnace you want. We would like the chance to show you.

## MONCRIEF PIPELESS FURNACE

W. K. CLIFFORD, South Paris.

Collect the following utensils: Egg-beater, bowl, paring knife, measuring spoon and measuring cup. Whip the cream, then add the chopped marshmallows, chopped nut-meats and vanilla. Serve very cold in sherbet glasses with sponge drops.

To Straighten Needles—It often happens that while knitting the needles become bent. By pouring hot water over them and straightening them immediately with your fingers, and then dipping the needles into cold water, the needles will be perfect once more.

Collect the following utensils: Egg-beater, bowl, paring knife, measuring spoon and measuring cup. Whip the cream, then add the chopped marshmallows, chopped nut-meats and vanilla. Serve very cold in sherbet glasses with sponge drops.

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## HOME MAKERS' COLUMN.

Correspondence on topics of interest to the ladies is solicited. Address: Editor, HOME MAKERS' COLUMN, Oxford, Maine.

Bread Puddings That Please.  
Every housewife would do well to include bread-pudding occasionally when planning her dessert. If any prudish object against bread-pudding it may be a just one, for the pudding mass is often served up with the most unpalatable of disfigurements. But a bread pudding rightly made is appetizing and nutritious and one which may safely be given to children.

Moreover, it is extremely simple to prepare. As a first step, place one quart of milk in a double boiler and heat to the boiling point. Meanwhile, prepare two cups of bread-crumbs. This is easily and quickly done with the food-chopper or with a fork. Since stale bread, that is bread which is at least one day old, is preferable to fresh bread for this purpose, this is an excellent way to utilize scraps of bread which might otherwise be discarded. While the milk is heating, only the crumbs of bread itself, the crusts may be utilized if finely broken up and well soaked.

When the milk has reached the boiling point, remove from the fire, add it to the bread-crumbs, and allow them to soak for about one-half hour, or until well softened. Then beat lightly two eggs and add one-third cup of sugar, one-half cup of milk, and one teaspoonful of vanilla, or one-fourth teaspoonful of great nutmeg, as preferred. Combine well, and mix with the mixture the bread-crumbs and milk. Next add one-fourth cup of melted butter and mix all together thoroughly. Pour into a well buttered baking-dish or casserole and place in an oven registering 350° F. Bake one hour, or until done. To test, insert the point of a knife into the center of the pudding. If the knife blade comes out clean, the pudding is sufficiently cooked and should be removed. If, on the other hand, there is a milky coating on the knife blade, longer cooking is necessary. Since this pudding is of a custard-like nature, care should be taken to prevent the oven temperature from becoming higher than 350° F. Otherwise, the mixture may separate and an unsatisfactory pudding result.

When the pudding is done, remove it from the oven, and spread the surface lightly with soft jam, such as currant or quince. Make a meringue as follows: Beat the whites of two eggs until very stiff and dry. Then add six tablespoonsful of sugar, one at a time, beating after each addition, until the sugar becomes incorporated. When the last of the sugar has been added, flavor with vanilla, and beat up well until the whole is glossy and creamy in consistency. Arrange attractively in tiny, fluffy mounds over the surface of the pudding, using either a tube or spoon. Place the pudding in a 300° F. oven for fifteen minutes or until the meringue is set and a delicate, golden brown. Remove from the oven and serve either hot or cold. Some prefer, instead of covering the pudding with jelly and meringue, to serve it with a sauce such as vanilla, lemon, caramel, or chocolate, or simply with jelly. In this case, the pudding should be served as soon as possible, as the meringue will become soggy if left too long.

Good Housekeeping.

Recipes.

RED CABBAGE WITH APPLES.  
1 medium-sized red cabbage.  
2 cupful boiling water.  
2 tablespoonsful vinegar.  
1 small onion.  
1 small onion.  
2 tablespoonsful sugar.  
1 tablespoonful flour.  
1 1/2 tablespoonsful salt.

Collect the following utensils: Slicing knife, paring knife, measuring spoons, measuring cup, large spoon, deep covered kettle, and a small bowl. Clean, wash and dry the cabbage and apples. Then add the sliced cabbage and sliced apples to the boiling water. Boil for one hour, or until the cabbage is tender. Then add the vinegar, sugar, salt, and flour. Boil for one hour, or until the cabbage is tender.

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## LOVE STORY MADE IMMORTAL

Romance of Elaine, the "Lily Maid of Astolat," Subject of Chaucer's Verse by Tennyson.

Elaine, the "lily maid of Astolat," loved Sir Lancelot, but was not loved in return. Sir Lancelot was sworn to celibacy, and in addition his interest was centered in Guinevere, the queen. Elaine, realizing the hopelessness of her passion, died of a broken heart. In accordance with her last request her body, clad in white, and resting on the bed on which she died, was placed on a barge and guided by an old dumb servant to King Arthur's palace. In her right hand was placed a fly, and in her left hand a letter declaring her love. When the "dead" entered by the dumb" reached the palace wharf, the king requested that the body be brought ashore. The letter was then read, and the departed buried in a manner befitting a queen. On the tomb was inscribed the sad narrative of Elaine's unrequited passion.

The story is derived from Sir Thomas Malory's history of Prince Arthur, and has been told in blank verse by Tennyson, forming one of the "Idylls of the King."

The Ananias Club.  
"No, John," said his wife, "we won't buy a car even if everybody else in the neighborhood does own one. We are going to put our money in the bank and save it for a rainy day."—Cincinnati Enquirer.

PARIS HILL  
Highest Village in Maine.

Estate Two Acres.

Colonial house 11 rooms, bath, furnace, never failing well, town water, stable, 2 cars and two horses.

\$8,500. Worth \$10,000.

OTHER ATTRACTIVE ESTATES \$2700 upward.

One fully furnished. Quick action necessary.

Further particulars inquire GEORGE QUINBY or J. MURRAY QUINBY, Hubbard House, Paris Hill.

NOTICE.  
In the District Court of the United States for the District of Maine.

OLYMER K. KENNEDY, {in Bankruptcy.  
To the creditors of Olympe M. Keneo of the County of Oxford and State of Maine: Whereas, Olympe M. Keneo, late of the County of Oxford and State of Maine, died on the 28th day of September, A. D. 1923, and her last will and testament was proved to the Court of Probate for the County of Oxford and State of Maine, on the 28th day of September, A. D. 1923, and the said will was admitted to probate on the 28th day of September, A. D. 1923, and the said Olympe M. Keneo, late of the County of Oxford and State of Maine, died on the 28th day of September, A. D. 1923, and her last will and testament was proved to the Court of Probate for the County of Oxford and State of Maine, on the 28th day of September, A. D. 1923, and the said will was admitted to probate on the 28th day of September, A. D. 1923, and the said Olympe M. Keneo, late of the County of Oxford and State of Maine, died on the 28th day of September, A. 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